

**Stagionello® Dry Age 3.0 1400 Liter, 450 Kg Dry Aging Cabinet with Humidity Management**

ITEM: 48043  
MODEL: MM-IT-1400-TW

48044  
MM-IT-1400-TWV

48045  
MM-IT-1400-TWAV



DRY-AGED MEAT AND FISH SAFELY UP TO 35 DAYS!

**Simple, Safe and Intuitive Dry Age Control 3.0**

**Multifunctional display cabinets that are intended to naturally preserve fresh or Dry-Aged goods for an extended period of time.**

To improve professionals' experience, an attractive and elegant design is offered in three different capacities and three distinct display versions. The revolutionary drop-weight management systems and unique pH detection and monitoring function of Stagionello Dry-Age 3.0 allow for continuous food-safe chilling, drying, and storage of meat and fish.

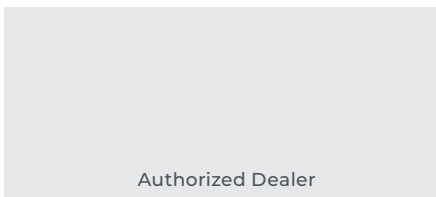
**Stagionello Dry Age 3.0 produces  
NO WASTE, NO MOULD, NO UNWATED ODOURS**

**Umiright®**

The specialized moisture magement system that ensures higher quality for longer, resulting in less waste and more profit, maybe be use to regulated drop-weight at any time

**Dynaflow®**

Ensures a healthy and safe environment by managing thermodynamics and air speed to guarantee optimal aeration for improved food preservation.



**The Advantages with the Original Stagionello®**



E.F.S.A. Dry Age Compliance up to 35 Days (European Food Safety Authority)



U.T.A. Air Treatment Unit in AISI 304 Stainless Steel - No Polystyrene



EU Dry-Age Compliant System  
PATENT N. 276878



Real Humidity Management with Umiright®



Internal Structure in AISI 304 Stainless Steel as Standard



Drop-Weight Management Systems as Standard



Energy-Saving Efficient System



Tank or Direct Water Connection



Zero Installation Costs thanks to "Plug & Dry" System



Reduces Waste



pH Reading, Monitoring and Alarms



FCM Certificate  
(Materials Suitable for Contact with Food)

**Dry-Age Control 3.0**

- 100% in Italian made,
- 100% built of Stainless Steel AISI 304,
- Superior quality, and provide a tool for the authentic dry-aging of meat and fish

Choosing Stagionello® Dry-Age 3.0 cabinets means relying on the "friendly user" intelligence of Dry-Age control 3.0, the translation of professional dry-aging technology! Two distinct devices, each tailored to the qualities of fresh or matured meat and fish, to ensure excellent and consistent Dry-Age drying.

**10 climatic recipes to make - 5 different dry-aging process, and 5 different fresh meat preservation**

4 scientifically validated preset recipes dedicated to beef, pig, sheep/goat, and wild meat. 1 custom recipe for creating your own Dry-Age program by customizing the time, temperature, humidity, and ventilation! Quality is guaranteed due to the distinctive proprietary methods found on all Stagionello® Dry-Age 3.0 systems.

**2 HACCP System for Best Analysis**

Stagionello® is concerned about food safety and provides experts with a specialized dual verification system for standard and unique recipes, logging temperature, humidity, and pH by event date and time. Everything is available at all times on a designated screen that can be viewed online.

**Eco-Friendly System**

- **20% less energy** - This modern technology guarantees high performance with 20% less energy than similar systems on the market.
- **Eco Sustainable** - Stagionello® reduces the use of plastic on all devices in support of greater environmental sustainability.
- **Less Waste** - By increasing the shelf life of food up to 30 days with the Dry-Age process, we jointly promote the reduction of food waste for the benefit of the environment, the economy and the well-being of people.

**Features**



Display touch-screen 4.3" with smart icon



Temperature Range inside from -3° to +30°C



pH-metric system for continuous reading and monitoring of alkaline and acid pH alarm (optional)



4 integrated Dry-Age climatic recipes for meat or fish + 1 custom 4 integrated



Dry-Age Control 3.0 for professional dry-aging



Double HACCP conforms to the International Food Safety Regulation



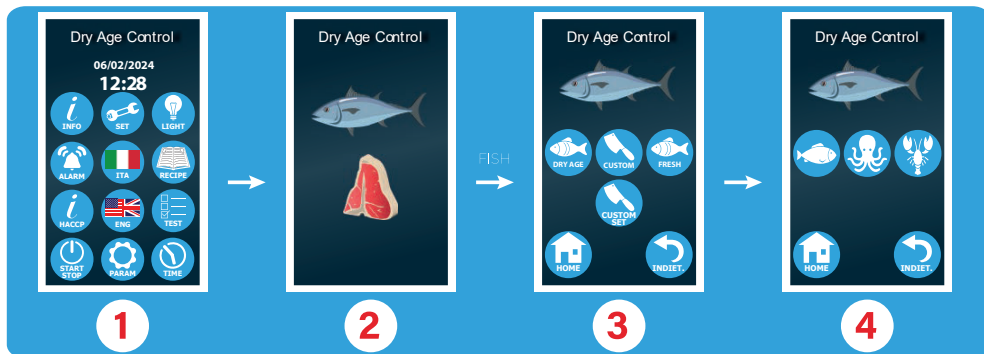
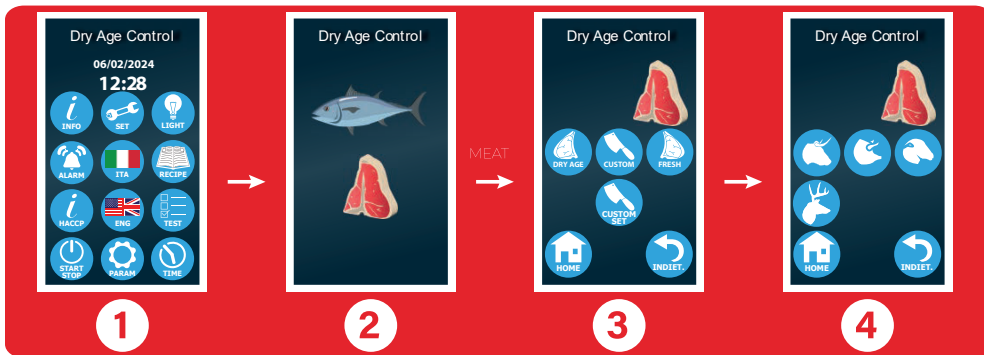
Adjustable Ventilation



Humidity setting from 30% to 99%

**How to Use PLUG AND DRY - Stagionello Dry Age All in One**

**MEAT**



**FISH**

**STEPS:**




1. Choose Recipes
2. Choose Meat
3. Choose A Dry Age or Preservation Program
4. Choose the Climatic Recipe

For Meat:  
Beef, Pork, Sheep, or Game

For Fish:  
Fish, Shellfish, or Crustaceans

**Technical Specification**

Features	Standard (2 Glass Doors)	2-Glass View ( Including 2 Glass Doors)	4-Glass View (Including 2 Glass Doors)
Product Image			
Item	48043	48044	48045
Model	MM-IT-1400-TW	MM-IT-1400-TWV	MM-IT-1400-TWAV
Capacity	49.5 cu.ft. (1400 L)		
Material Interior	Stainless Steel AISI 304		
Material Exterior	Stainless Steel AISI 304 or painted sheet metal		
Number of Doors	2 Glass Doors - Swing Door		
Number of Shelves	4+4		
Shelf Capacity (Maximum)	77 lb. (35 kg.)		
Power (Watts/ Horsepower)	Max 2960 W - rated 980 W		
Amps	Max 13.4 A - rated 4.8 A		
Electrical (Volts/Hertz/Phase)	220-240V / 60Hz / 1Ph		
Sterilization	Self-sterilization by the operator		
Working Temperature	-3 - 35°C (26.6 - 95°F)		
Storage Temperature	-3 - 35°C (26.6 - 95°F)		
Relative Humidity Range	30 - 99% RH		
Interior Dimensions (WDH)	53" x 26" x 63" (1350 x 660 x 1600 mm)		
Net Weight	782.6 lb. (355 kg.)	826.7 lb. (375 kg.)	738.5 lb. (335 kg.)
Net Dimensions (WDH)	57.6" x 34.5" x 83.2" (1464 x 875 x 2115 mm)		
Gross Weight	870 lb. (395 kg.)	915 lb. (415 kg.)	826.7 lb. (375 kg.)
Gross Dimensions (WDH)	38" x 33" x 87" (970 x 840 x 2220 mm)		

<b>Technical Specification</b>			
Technology	Technology 4.0	Technology 3.0	Technology 2.0
Brand			
Product Image (not to scale)			
Features	<ul style="list-style-type: none"> <li>• Aerobic Maturation</li> <li>• Drying</li> <li>• Fermentation</li> <li>• Cooking Option</li> <li>• Flavored Smoking</li> <li>• Preservation</li> <li>• Weight Loss Management</li> <li>• Analysis, Verification and Management of pH</li> </ul>	<ul style="list-style-type: none"> <li>• Drying</li> <li>• Preservation</li> <li>• Weight Loss Management</li> <li>• Reading and Monitoring of pH</li> </ul>	<ul style="list-style-type: none"> <li>• Drying</li> <li>• Preservation</li> </ul>
Control System	Yescur Food Control 7" Color - Touch Screen Remote Data Yesm Connection	Dry Age Control 4.3" Color - Touch Screen	Dry Age Control 4.3" Color - Touch Screen
Patented Device	✓	✓	✓
Licence to Use Maturation Method	✓	✗	✗
Validated Shelf Life	6 Months	✗	✗
pH-Metric System	Analysis, Meat pH Management - Min-Max Alarm - HACCP Register	Reading - Min-Max Alarm - HACCP Register	✗
Humidification System	✓ Direct or Tank Connection	✓ Direct or Tank Connection	✓
Weight Loss Management	✓	✓	✗
Cold Flavored Smoking System	✓ Tank 5 LT.	✗	✗
Ventilation	Automatic and/or Adjustable	Automatic and/or Adjustable	Adjustable
Air Treatment Unit (Interior)	Stainless Steel AISI 304	Stainless Steel AISI 304	Stainless Steel AISI 304
HACCP Register	✓	✓ (2 Register)	✓
C.I.P. Cleaning in Place (Automatic and Integrated Washing and Sanification System)	✓	✗	✗
Operational Procedures and Process Validation	✓	✗	✗
Personal Training Course	✓	✗	✗
Compliant with Future European Guidelines (EFSA)	✓	✓	✓
MOCA Certification	✓	✓	✓
QPS + CE Certification	✓	✓	✓